



CHEYNEY INN & GRILLE

Welcome to Cheyney Universities Hotel, Restaurant, & Tourism Management program's learning laboratory. Sit back relax and become a part of the story as our future Spa, Hotel, Resort, & Restaurant leaders perfect their artistry. Sensory activities include: Scientific Research, Hands on Cooking, Research Opportunities for Corporations, and Scholarly Writing.

Our menu encompasses French and American Continental Cuisine. Taste the flavors of exotic Vietnam (a former French colony) or Pain Perdu as if you were exploring the streets of Paris.

The Tilapia and Basil used in our recipes are fabricated on site in collaboration with the Cheyney University Aquaculture program. The Aquaculture Research and Education Center is designed to help meet the education and research needs of our region and helps support critical waterways.

The Hotel, Restaurant, & Tourism Management programs latest partnership is with the JOE SPUD'S Restaurant brand. We are currently product testing Buffalo Chicken Fries for this loaded burger, tasty spuds, and yummy shake concept.

We would like to thank you for support. We encourage you to try all six courses along with experiencing this astounding cuisine in our dining room allowing students increased learning opportunities. Normal lunch service is around forty-five minutes to one hour. We do not encourage take out. Once again enjoy your meal.

HOURS OF OPERATION
TUESDAY'S & THURSDAY'S
11:00 am until 1:30 pm

Many menu items consist of, or contain meat, fish, shellfish, or fresh shell eggs, and nuts. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your sever of any food allergies.

ENJOY ALL SIX COURSES FOR \$10.00

Soup \$3.00

Puree of Carrot

*fresh carrots~roasted vegetables
~black beans~avocado~coconut milk*

Seafood Bisque

shrimp~salmon~scallops~lite cream

Appetizers \$3.00

Fresh Corn Cake

*market corn~cinnamon cream
black eyed pea salad*

Drunken Mussels

*Prince Edward Island mussels
yuengling lager~roasted garlic*

Vegetable Egg Roll

*fresh vegetables~sweet onion glaze
soy reduction~wasabi peas*

Buffalo Chicken Fries

spicy chicken~blue cheese~chives

Salad \$3.00

Caesar

romaine lettuce~cheese~croutons~garlic dressing

Intermezzo \$1.00

Cantaloupe, Grapefruit, & Berry Granita

Entrées \$6.00

Pain Perdu

french brandy~vanilla~organic maple syrup

Seafood Mezzaluna

shrimp~scallops~mussels~ravioli

Braised Sirloin

vegetable risotto~tender beef~market vegetable

Shrimp Cheyney

panko shrimp~mango~ tomato ~fries

Chicken Coq Co Vin

seared chicken~pinot~vegetables~mashed potatoes

Fish & Chips

tilapia~chips~basil alioia~lime~headlines

Desserts

House-made Peach Cobbler

fresh peaches~vanille ice cream

Chocolate Torte

chocolate sauce~ fresh berries~crème anglaise

Fried Cheese Cake

fresh fruit puree~cocoa ~crème anglaise

French Crème Brulee Cheyney

chocolate brandy sauce~ vanilla crème ~ cinnamon biscotti

Fresh Strawberries with Crème Anglaise

Fire & Ice

Chocolate crust~vanilla ice cream~brandy sauce~caramel